

EST. The 2015

HAMPTON SOCIAL

Private Events

NASHVILLE, TN



PARKER
RESTAURANT GROUP

LEARN MORE & PLAN EVENTS
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thehamptonsocial.com

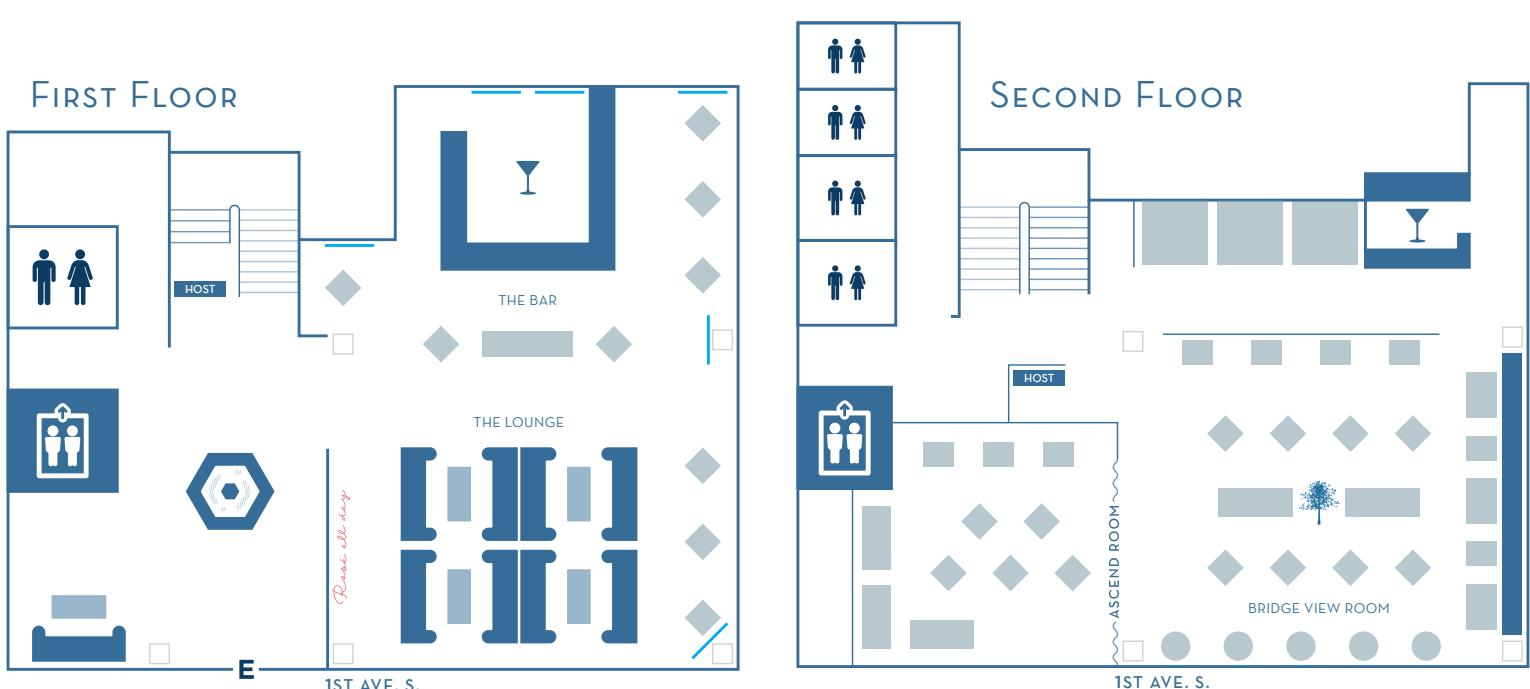


Private Events

VENUE FLOOR PLAN

THE HAMPTON SOCIAL

The Hampton Social Nashville is the 7th Hampton Social location and its first 3 story venue which does not disappoint. Totaling 17,890 square feet, including a first-floor Rosé lounge, second-floor dining, and private dining space and a third-floor rooftop space, this location is a stand out event space.



ROOFTOP COMING SOON

LIVE ACOUSTIC PERFORMER SCHEDULE

MONDAY - FRIDAY
5:00-7:00PM

SATURDAY
11:30AM-4:00PM

SUNDAY
11:30-6:30PM

*30-min preformace breaks throughout. Schedule subject to change.

- FAMOUS "ROSE ALL DAY" SIGN
- CUSTOMIZABLE FLOOR PLAN
- 6, 65" FLAT SCREEN TV'S

- 1,900 SQ FT
- PRIVATE BAR

- RETRACTABLE WINDOWS
- LIVE ACOUSTIC PERFORMANCES



THE BAR

Fully embrace the beauty of The Hampton Social with a Full Bar Rental! With the East Coast decor and our daily acoustic performer, this reception space is the perfect way to bring the Hamptons to Nashville. With this rental, you will have exclusive access to the full bar as well as hightop seating throughout. This space can accommodate up to 55 guests for reception style events.

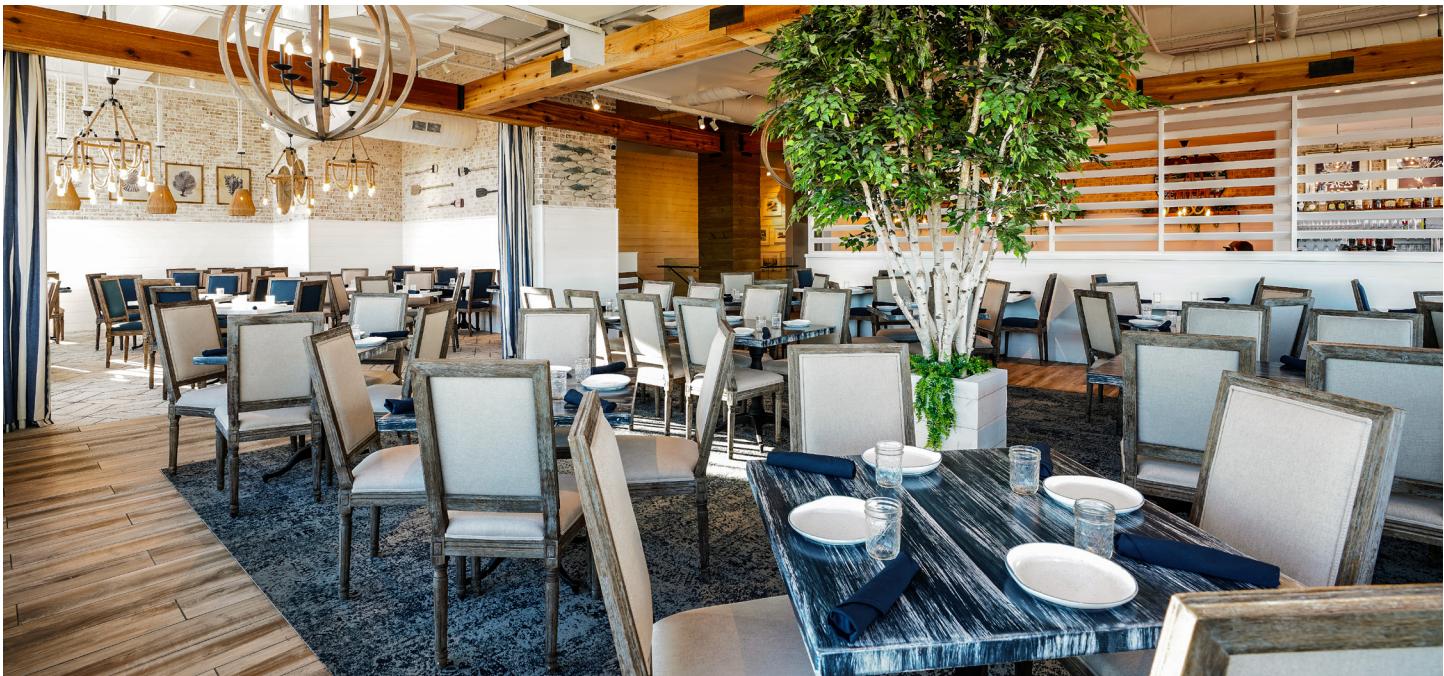
THIS SPACE CAN ACCOMMODATE
STANDING 55



THE LOUNGE

The Lounge is located on the first floor in the heart of the liveliest and most desired area of the restaurant. This semi-private space includes lounge seating, high top tables and a mounted daybed for guests to relax. The retractable floor to ceiling windows lets the warm Nashville breeze flow right in, giving The Lounge it's unique outdoorsy vibe. Don't forget our famous "Rosé All Day" sign within this space for show-stopping photos! We also provide a live acoustic musician in this space daily. The Lounge can comfortably accommodate groups as small as 25 and all the way up to 70 guests' reception style.

THIS SPACE CAN ACCOMMODATE
STANDING 70



BRIDGE VIEW ROOM

Upon arriving to the second floor you can expect to be joyfully greeted by your private host team and guided into the Bridge View Room. This room has wonderful natural light with banquette seating along our floor to ceiling windows. 4 wooden globe chandeliers hang from the ceiling giving the space a warm glow. The south end of the Bridge View Room transitions into a more nautical vibe with white shiplap and exposed brick walls. Equipped with a private bar, private bathrooms and a breathtaking view of South Nashville, this Hamptons farmhouse style space demonstrates class top to bottom. When it comes to hosting an event in the Bridge View Room the sky is the limit!

THIS SPACE CAN ACCOMMODATE
150 STANDING | 130 SEATED

- FLOOR TO CEILING WINDOWS
- CUSTOMIZABLE FLOOR PLAN
- 2,000 SQ. FT

- PRIVATE BAR
- PRIVATE RESTROOMS

- PRIVATE HOST STAND
- ELEVATOR ACCESS



THE ASCEND ROOM

The Ascend Room, overlooking 1st Avenue South, will give guests the privacy they need once the navy and white linen curtain is drawn.

With beautiful rope wrapped hanging chandeliers and the natural light highlighting the exposed brick wall, this space is perfect for intimate dinners, presentations, bridal showers and so much more. Need AV? Ask your Event Sales Manager about renting our 80-inch flat-screen and microphone to present to your guests.

THIS SPACE CAN ACCOMMODATE
40 SEATED | 45 STANDING



Private Events

HORS D'OEUVRES MENU

PLATTERS

PRICED PER PLATTER - SERVES 24

Artisanal Cheese Platter	130
brie spread, smoked gouda, manchego, grapes, roasted almonds, house pickles, hot honey, crackers & grilled bread	
Charcuterie Platter	150
imported cured meats, house pickles, roasted almonds, olives, mustard sauce, crackers & grilled bread	
Grilled Vegetable Platter	120
asparagus, roasted cherry tomatoes, zucchini, yellow squash, pesto ranch, roasted red pepper aioli	
Fresh Vegetable Platter	100
watermelon radish, cucumbers, carrots, grape tomatoes, celery, pesto ranch, blue cheese dressing	
Fresh Fruit Platter	70
pineapple, honeydew, cantaloupe, strawberries, blueberries, raspberries, honey greek yogurt	
Social Dips	150
roasted red pepper spread, tzatziki, mashed chickpeas, watermelon radishes, cucumbers, heirloom baby carrots, pita chips	
Dip Duo	100
house salsa, avocado hummus with fresh corn, queso fresco and cilantro, fresh veggies, tortilla chips	
Tuna Tartare	90
soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber, fresh veggies, tortilla chips	

RAW BAR

PRICED PER DOZEN

Shrimp Cocktail - cocktail sauce, lemon garlic aioli, tabasco	48
East Coast Oysters - cocktail sauce, mignonette, tabasco	48
King Crab Bites - cocktail sauce, mustard sauce, tabasco	68



Private Events

HORS D'OEUVRES MENU

HOT . PRICED PER DOZEN

Turkey Meatballs - hand rolled turkey meatballs, rossa sauce	35
Mini Meatball Subs - hand rolled turkey meatballs, provolone cheese, marzano sauce, new england bun	42
Stuffed Mushrooms - brown rice, pepper mix, green onion	42
Mediterranean Shrimp Skewers - mojo shrimp, olive relish, queso fresco, tzatziki	48
Mini Grilled Cheese - sourdough, parmesan butter, cheddar, provolone, swiss, tomato bisque	36
Crab Cake Bites - lump crab, mustard sauce, chive	48
Chicken Skewers - mojo chicken breast, peanut sauce, spicy aioli	38
Brussels Sprouts - toasted naan, herb goat cheese, hot honey glaze, roasted almond	36
Beef Sliders - mustard aioli, house pickle, cheddar cheese	45
Blue Cheese Sliders - blue cheese, tomato jam	45
Chickpea Croquettes - brown rice, chickpea hummus, tzatziki, radish	35
Beef Skewers - soy marinade, pepper mix, spicy aioli	42

COLD . PRICED PER DOZEN

Ahi Tuna Deviled Eggs - pickled red onion, quinoa, arugula, jalapeño pesto	42
Brie Crostini - grape, hot honey glaze, roasted almond	36
Goat Cheese Crostini - granny smith apple, pickled red onion, hot honey glaze	36
Smoked Trout Bites - granny smith apple, bacon, pickled red onion	36
Bruschetta - tomato, fresh corn, blue cheese, herb vinaigrette, pesto	32
Shrimp Ceviché - cucumber, red onion, cilantro, cocktail sauce, avocado hummus, oyster cracker	38
Tuna Tartare - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber	38
Mini Maine Lobster Rolls - fresh lobster meat, creamy dressing, toasted new england bun	96
Mediterranean Bites - pita chip, roasted red pepper hummus, chickpeas, queso fresco	36
Chicken Salad Wraps - hampton chicken salad, red grape, spicy aioli	36
Avocado Toast - avocado hummus, burrata cheese, roasted tomato	36



Private Events

HORS D'OEUVRES MENU

WOOD FIRED PIZZA . 8 SLICES • GLUTEN FREE +\$2 • ALL DAY MON-FRI, SAT-SUN AFTER 3:00PM

South Hampton	- red sauce, charred pepperoni, sausage, premium cheese blend, basil	15.5
Avocado Corn	- roasted tomato, mozzarella, basil, premium cheese blend, lemon zest	16.5
BBQ Chicken	- pesto sauce, roasted tomato, red onions, premium cheese blend, cilantro	16.5
Four Cheese	- red sauce, premium cheese blend, mozzarella, gouda, goat	13
North Haven	- prosciutto, grilled peaches, bleu cheese, arugula, balsamic dressing	17
Greenhouse	- pesto sauce, kale, brussels sprouts, yellow pepper, fresno peppers, premium cheese blend	15

TACOS . PRICED PER DOZEN

Steak Tacos	- marinated beef tips, poppy chili slaw, pickled red onions, queso fresco	48
Shrimp Tacos	- mojo shrimp, asian slaw, spicy aioli, fresno pepper mix	52

SWEET TREATS . PRICED PER DOZEN

Apple Caramel Bar	- granny smith apple, custard, granola shortbread and caramel drizzle	26
Petit Fours	- chocolate brownie bite, red velvet, carrot cake, truffle bon bon	28
Six Layer Oreo Bite	- white & dark chocolate layers, oreo crunch	26
Tiramisu	- mascarpone, lady fingers soaked in espresso, cocoa powder sprinkle	30
Cookies	- chocolate chip or snickerdoodle	18



Private Events

ACTION STATIONS

+150 ATTENDANT FEE PER STATION

PACKAGE AVAILABILITY DEPENDENT ON SPACE

PASTA STATION

16 PER PERSON

CHOICE OF PASTA

Pasta Rossa or Mac n' Cheese

STATION INCLUDES

Roasted Mushrooms • Peas • Roasted Red Peppers • Bacon

Parmesan Cheese • Red Pepper Flakes • Basil

Garlic Bread

ADD A PROTEIN

*maximum 2

Chicken +3pp • Shrimp +4pp • Italian Sausage +3pp

TACO STATION

ONE PROTEIN - 16 PER PERSON

TWO PROTEINS - 21 PER PERSON

CHOICE OF PROTEIN

Barbacoa with Poppy Chili Slaw

Mojo Shrimp with Spicy Aioli Slaw +3pp

Pork Carnitas with Cilantro Cream Slaw

STATION INCLUDES

Lime Wedges • Salsa Verde • House Salsa • Pickled Red Onion

Queso Fresco • Avocado Hummus • Fresno Pepper Mix • Pineapple Salsa

Onion Cilantro Mix • Shredded Lettuce

Tortilla Chips



Private Events

A LA CARTE STATIONS

MINIMUM 16 GUESTS

CARVING STATION

+150 ATTENDANT FEE PER STATION

Beef Tenderloin - béarnaise sauce	220 per tenderloin (feeds 18-20)
Prime Rib - horseradish cream	375 per prime rib (feeds 25-30)

MAINS

FEEDS 16

Grilled Salmon - chili lime butter	128
Roasted Chicken - au jus	96

SALADS

FEEDS 20

Autumn Peach Salad - roasted peaches, blueberries, pickled red onion, queso fresco, dijon dressing, almonds ...	72
Hampton Caesar Salad - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing	78
Cilantro Thai Salad - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing	66
Harvest Kale - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing	72

SIDES

FEEDS 24

Broccolini - garlic butter, parmesan	75
Asparagus - lemon garlic	65
Roasted Potato Succotash - roasted fingerling potatoes, pepper mix, corn, wilted kale	75
Mashed Potatoes - yukon gold potatoes, parmesan, garlic, parsley	65
Assorted Cluster Bread - whipped butter	36



Private Events

PLATED DINNER MENU

OPTION I

45 PER PERSON

SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

Hampton Caesar - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

Harvest Kale - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing

Lighthouse - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

Lemon Roasted Chicken - half chicken, mashed potatoes, asparagus, au jus

Grilled Salmon - pan roasted broccolini, chili lime butter, lemon

Pasta Rossa* - sausage, rigatoni pasta, peas, roasted peppers, parmesan

Steak Frites - soy marinated skirt steak, dressed greens, french fries, horseradish cream

Hampton Mac N' Cheese* - cavatappi pasta, roasted ham, tomato, three cheese sauce

DESSERTS

INDIVIDUALLY PLATED

**Local Homemade Ice Cream
& Seasonal Sorbet**



Private Events

PLATED DINNER MENU

OPTION 2

55 PER PERSON

STARTERS

CHOOSE ONE • FAMILY STYLE

- Brussels Sprouts** - herb goat cheese, chili honey, almonds
- Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata
- Apple & Brie Board** - hot honey, red grapes, almonds, sourdough bread
- Burrata & Toast** - olives, avocado, roasted tomato, sourdough
- Tuna Tartare** - soy chipotle vinaigrette avocado, green onion, ginger, radish, cucumber

SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

- Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing
- Harvest Kale** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing
- Lighthouse** - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

- Lemon Roasted Chicken** - half chicken, mashed potatoes, asparagus, au jus
- Grilled Salmon** - pan roasted broccolini, chili lime butter, lemon
- Pasta Rossa*** - sausage, rigatoni pasta, peas, roasted peppers, parmesan
- Steak Frites** - soy marinated skirt steak, dressed greens, french fries, horseradish cream
- Hampton Mac N' Cheese*** - cavatappi pasta, roasted ham, tomato, three cheese sauce
- Pan Seared Mahi Mahi** - mashed potatoes, bok choy, thai chili beurre blanc, sesame seeds
- Crispy Red Fish** - farro, red quinoa, andouille sausage, crawfish, peppers, fried egg, sesame seeds

DESSERTS

INDIVIDUALLY PLATED

- Local Homemade Ice Cream & Seasonal Sorbet**
- NY Style Cheesecake** - local blackberry compote, classic whipped cream



Private Events

PLATED DINNER MENU

OPTION 3

65 PER PERSON

STARTERS

CHOOSE TWO • FAMILY STYLE

- Brussels Sprouts** - herb goat cheese, chili honey, almonds
- Cooper's Beach Calamari** - crispy fried calamari rings, garlic aioli, lemon gremolata
- Apple & Brie Board** - hot honey, red grapes, almonds, sourdough bread
- Burrata & Toast** - olives, avocado, roasted tomato, sourdough
- Tuna Tartare** - soy chipotle vinaigrette avocado, green onion, ginger, radish, cucumber
- Tenderloin Bites** - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

SALADS

CHOOSE ONE • INDIVIDUALLY PLATED

- Hampton Caesar** - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing
- Harvest Kale** - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing
- Lighthouse** - mixed greens, tomato, croutons, egg, cucumber, lemon vinaigrette

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

- Lemon Roasted Chicken** - half chicken, mashed potatoes, asparagus, au jus
- Grilled Salmon** - pan roasted broccolini, chili lime butter, lemon
- Pasta Rossa*** - sausage, rigatoni pasta, peas, roasted peppers, parmesan
- Steak Frites** - soy marinated skirt steak, dressed greens, french fries, horseradish cream
- Hampton Mac N' Cheese*** - cavatappi pasta, roasted ham, tomato, three cheese sauce
- Pan Seared Mahi Mahi** - mashed potatoes, bok choy, thai chili beurre blanc, sesame seeds
- Crispy Red Fish** - farro, red quinoa, andouille sausage, crawfish, peppers, fried egg, sesame seeds
- Petit Filet** - mashed potatoes, wilted greens, house steak sauce

DESSERTS

INDIVIDUALLY PLATED

- Local Homemade Ice Cream & Seasonal Sorbet**
- NY Style Cheesecake** - local blackberry compote, classic whipped cream
- Flourless Chocolate Cake** - rosé custard sauce, caramel

*CAN BE MADE VEGETARIAN



Private Events

FAMILY STYLE DINNER MENU

MINIMUM 16 GUESTS

55 PER PERSON

STARTERS

CHOOSE TWO

Brussels Sprouts - herb goat cheese, chili honey, almonds

Cooper's Beach Calamari - crispy fried calamari rings, garlic aioli, lemon gremolata

Apple & Brie Board - hot honey, red grapes, almonds, sourdough bread

Tuna Tartare - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber

Tenderloin Bites - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

Hampton Caesar - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

Harvest Kale Salad - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing

ENTREES

CHOOSE TWO

Skirt Steak - soy marinade, horseradish cream

Lemon Roasted Chicken - au jus

Grilled Salmon - chilli lime butter

Pan Seared Mahi Mahi - thai chilli beurre blanc, sesame seed

Hampton Mac N' Cheese - cavatappi pasta, roasted ham, tomato, three cheese blend

Pasta Rossa - sausage, rigatoni pasta, peas, roasted peppers, parmesan

Mini Maine Lobster Rolls +6pp - fresh lobster meat, creamy dressing, toasted new england bun

SIDES

CHOOSE TWO

Roasted Potato Succotash • **Tabbouleh** • **Parmesan Fries**

Grilled Asparagus • **Broccolini** • **Lighthouse Salad**



Private Events

PLATED LUNCH MENU

MONDAY THROUGH FRIDAY 11:00 AM TO 3:00 PM

35 PER PERSON

ADD A CUP OF CLAM CHOWDER FOR \$5 PER PERSON

STARTERS

CHOOSE ONE • FAMILY STYLE

Brussels Sprouts - herb goat cheese, chili honey, almonds

Cooper's Beach Calamari - crispy fried calamari rings, garlic aioli, lemon gremolata

Burrata & Toast - olives, avocado, roasted tomato, on sourdough bread

Tuna Tartare - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber

Tenderloin Bites - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

Hampton Caesar Salad - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

Harvest Kale Salad - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dijon vinaigrette

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

Chicken Salad B.L.T. - roasted chicken, corn, grapes, gouda, bacon, tomato, multi-grain bread, housemade potato chips

Grilled Cheese & Avocado - sourdough, parmesan, cheddar, provolone, swiss, avocado, tomato bisque

Maine Lobster Roll +8pp - fresh lobster meat, creamy dressing, toasted new england bun, house potato chips

Smash Burger - double patty, cheddar, house pickles, mustard aioli, egg bun, house potato chips

Fish & Chips - beer battered cod, french fries, tartar sauce, lemon

Shelter Island Chicken Sandwich - crispy fried, slaw, apple, swiss, house pickles, spicy aioli, egg bun, house potato chips

Sunrise Beach Bowl - brown rice, quinoa, avocado, sweet plantains, jalapeño aioli, onion, fried egg, house salsa, black beans, sesame seeds

Shrimp Tacos - citrus marinated slaw, spicy aioli, corn tortillas, jalapeños, house salsa, lime



Private Events

FAMILY STYLE LUNCH MENU

MONDAY - FRIDAY 11:00AM - 3:00PM

MINIMUM 16 GUESTS

40 PER PERSON

STARTERS

CHOOSE TWO

Brussels Sprouts - herb goat cheese, chili honey, almonds

Cooper's Beach Calamari - crispy fried calamari rings, garlic aioli, lemon gremolata

Apple & Brie Board - hot honey, red grapes, almonds, sourdough bread

Burrata & Toast - olives, avocado, roasted tomato, sourdough bread

Tuna Tartare - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber

Tenderloin Bites - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

Hampton Caesar - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

ENTREES

CHOOSE TWO

Mahi Mahi Club - grilled mahi mahi, red onion, pickles, red pepper aioli, egg bun

Chicken Salad B.L.T. - roasted chicken, corn, grapes, gouda cheese, bacon, tomato, multi-grain bread

Grilled Cheese & Avocado - parmesan, cheddar, provolone, swiss, avocado, sourdough

Parmesan Chicken - marinated chicken breast, red pepper aioli, arugula, parmesan

Hampton Mac N' Cheese - cavatappi pasta, roasted ham, tomato, three cheese blend

Mini Maine Lobster Rolls +6pp - fresh lobster meat, creamy dressing, toasted new england bun

Cilantro Thai Salad - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing

Harvest Kale Salad - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dijon vinaigrette

Autumn Peach Salad - roasted peaches, blueberries, pickled red onion, queso fresco, almonds, lemon dijon vinaigrette

SIDES

CHOOSE ONE

Roasted Potato Succotash • Tabbouleh • Parmesan Fries

Grilled Asparagus • Lighthouse Salad



Private Events

PLATED BRUNCH MENU

SATURDAY & SUNDAY 10:00AM - 3:00PM

35 PER PERSON

ADD A CUP OF CLAM CHOWDER FOR \$5 PER PERSON

STARTERS

CHOOSE ONE • FAMILY STYLE

Brussels Sprouts - herb goat cheese, chili honey, almonds

Cooper's Beach Calamari - crispy fried calamari rings, garlic aioli, lemon gremolata

Burrata & Toast - olives, avocado, roasted tomato, on sourdough bread

Tuna Tartare - soy chipotle vinaigrette, avocado, green onion, ginger, radish, cucumber

Tenderloin Bites - marinated tenderloin, peppers, onion, slaw, naan bread, spicy aioli

Hampton Caesar Salad - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

Harvest Kale Salad - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dijon vinaigrette

ENTREES

CHOOSE THREE • INDIVIDUALLY PLATED

Wild Berry French Toast - house syrup, powdered sugar

Lobster Roll +8p.p. - manhattan style: buttery & delicious or maine style: creamy goodness

Grilled Cheese & Avocado - sourdough, parmesan, cheddar, provolone, swiss, avocado, tomato bisque

Smash Burger - double patty, cheddar, house pickles, mustard aioli, egg bun

Denver Scramble - peppers, onions, cheddar blend, ham, hashbrowns, sourdough toast

Breakfast Burrito - potatoes, cheddar, pork sausage, scrambled egg, black beans, queso, sour cream, fruit

Breakfast Sandwich - sausage patty, scrambled egg, cheddar, english muffin, fruit

Sag Harbor Hash - 6-min. eggs, kale, roasted tomato, sausage, mushrooms, onions, potatoes, béarnaise

Bayhouse Scramble - egg whites, roasted turkey, avocado, house salsa, fruit

Grandma Swan's Pancakes - whipped butter, house syrup



Private Events

FAMILY STYLE BRUNCH MENU

SATURDAY & SUNDAY 10:00AM - 3:00PM

MINIMUM 16 GUESTS

40 PER PERSON

STARTERS

CHOOSE TWO

Brussels Sprouts - herb goat cheese, chili honey, almonds

Cooper's Beach Calamari - crispy fried calamari rings, garlic aioli, lemon gremolata

Burrata & Toast - olives, avocado, roasted tomato, sourdough bread

Hampton Caesar - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

Harvest Kale Salad - red quinoa, grapes, manchego cheese, parmesan, sunflower seeds, lemon dressing

Cilantro Thai Salad - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing

Autumn Peach Salad - roasted peaches, blueberries, pickled red onion, queso fresco, almonds, lemon dijon vinaigrette

ENTREES

CHOOSE TWO

Wild Berry French Toast - house syrup, powdered sugar

Grandma Swan's Pancakes - whipped butter, house syrup

Sag Harbor Hash - 6-min. eggs, andouille sausage, potatoes, onions, peppers, kale, béarnaise, roasted red pepper sauce

Breakfast Burrito - potatoes, cheddar, pork sausage, scrambled egg, black beans, queso, sour cream

Grilled Cheese & Avocado - parmesan, cheddar, provolone, swiss, avocado, sourdough

Chicken Salad B.L.T. - roasted chicken, corn, grapes, gouda cheese, bacon, tomato, multi-grain bread

Denver Scramble - peppers, onions, scrambled egg, cheddar blend, ham

Bayhouse Scramble - egg whites, roasted turkey, avocado, house salsa

SIDES

CHOOSE ONE

Mac N' Cheese • Parmesan Fries • Hashbrowns

Bacon • Turkey Sausage • Pork Sausage



Private Events

BRUNCH BITES

SATURDAY & SUNDAY 10:00AM - 3:00PM

HOT . PRICED PER DOZEN

Morning Grilled Cheese - sourdough, parmesan, cheddar, provolone, swiss, scrambled egg, tomato bisque	38
Ham Sandwiches - sourdough, ham, cheddar, provolone, swiss, egg	42
Biscuit Sandwiches - scrambled egg, pork sausage, cheddar, mustard aioli	36

COLD . PRICED PER DOZEN

Lox Crostini - smoked salmon, chive cream cheese, red onion, caper	28
Pork Belly Deviled Eggs - pork belly, pickled mustard seeds, arugula, pesto, red pepper sauce	38
Breakfast Bruschetta - egg, tomato, fresh corn, blue cheese, herb vinaigrette, pesto	34

HAMPTON EGG BITES

Denver - ham, pepper, cheddar, onion	32
Four Cheese - mozzarella, cheddar, queso fresco, parmesan	28
Steak - horseradish cream, wilted greens, roasted red pepper, fresh parsley	32
Veggie - egg whites, wilted greens, roasted red pepper	28

STATIONED . PRICED PER DOZEN

Pancake Stacks - three mini pancakes, house syrup, whipped butter	28
French Toast Skewers - french toast, house syrup, powdered sugar	36
Parfait Cups - honey greek yogurt, wild berry compote, oatmeal cookie crumbles	36

CONTINENTAL BREAKFAST

EVERYDAY BEFORE 10:00AM

20 PER PERSON

Assorted Pastries & Muffins, Croissants, Yogurt Parfaits
Coffee, Tea, Juice and Soft Drinks Included



Private Events

BRUNCH BUFFET

SATURDAY & SUNDAY 10:00AM - 3:00PM

PACKAGE AVAILABILITY DEPENDENT ON SPACE

CHOOSE THREE - 30 PER PERSON

CHOOSE FOUR - 35 PER PERSON

CHOOSE FIVE - 40 PER PERSON

MAINS

Autumn Peach Salad - roasted peaches, blueberries, pickled red onion, queso fresco, almonds, lemon dressing

Hampton Caesar Salad - roasted brussels sprouts, parmesan, rustic croutons, classic caesar dressing

Cilantro Thai Salad - kale, slaw mix, edamame, peanut sauce, peanuts, cilantro lime dressing

Morning Grilled Cheese - sourdough, parmesan, cheddar, provolone, swiss, scrambled egg, tomato bisque

Hampton Mac N' Cheese - cavatappi pasta, roasted ham, tomato, three cheese sauce

Veggie Egg White Scramble - egg whites, wilted greens, roasted red pepper

Four Cheese Scramble - mozzarella, cheddar, queso fresco, parmesan cheese

Denver Scramble - peppers, onion, cheddar blend, ham

Beef Sliders - mustard aioli, house pickle, cheddar cheese

Grandma Swan's Pancakes - house syrup, whipped butter

Wild Berry French Toast - house syrup, wild berry sauce

INCLUDED SIDES

CHOOSE TWO

Biscuits - whipped butter, hot honey & strawberry jam

Hashbrowns • Bacon • Turkey Sausage • Pork Sausage



Private Events

BEVERAGE PACKAGES

ROSÉ ALL DAY

BRUNCH ONLY - SATURDAY & SUNDAY 10:00AM - 3:00PM

ROSÉ OF THE DAY, SPARKLING ROSÉ, HAMPTON FROSÉ, MIMOSA, COFFEE & TEA

2 HOUR PACKAGE - \$30 PER PERSON
+\$10 PER ADDITIONAL HOUR

MIMOSA BAR

BRUNCH ONLY - SATURDAY & SUNDAY 10:00AM - 3:00PM



3 HOURS - \$40 PER PERSON
+\$150 ATTENDANT FEE

CLASSIC JUICES

choose two

- ORANGE
- CRANBERRY
- PINEAPPLE
- GRAPEFRUIT

each selection accompanied by
strawberry and raspberry garnishes

SPECIALTY JUICES

choose one

- BLOOD ORANGE
rosemary garnish
- LAVENDER LEMON
lemon garnish
- WATERMELON
mint garnish

*Package availability dependant on space



Private Events

BEVERAGE PACKAGES

ONLY FOR PRIVATE PARTIES - EXCLUDES SHOTS, ROCKS, NEATS & MARTINIS

POP THE BUBBLY

What better way to celebrate than a toast with sparkling wine!

5 PER PERSON

ROSÉ TASTING

Featuring a curated rosé tasting station, including 3 rosés and tasting notes.

15 PER PERSON

+150 ATTENDANT FEE

*Package availability dependant on space

BEER & WINE

SELECT BEERS, HOUSE RED, HOUSE WHITE, ROSÉ OF THE DAY,
PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 30 PER PERSON

3 HOUR PACKAGE - 40 PER PERSON

4 HOUR PACKAGE - 50 PER PERSON

CLASSIC BAR

HOUSE SPIRITS, SELECT BEERS, HOUSE RED, HOUSE WHITE,
ROSÉ OF THE DAY, PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 35 PER PERSON

3 HOUR PACKAGE - 45 PER PERSON

4 HOUR PACKAGE - 55 PER PERSON

HOUSE SPIRITS

HANGAR ONE VODKA, PRAIRIE GIN, JOSE CUERVO TEQUILA,
FOUR ROSES BOURBON, DEWARS WHITE LABEL SCOTCH,
BACARDI SILVER RUM



Private Events

BEVERAGE PACKAGES

ONLY FOR PRIVATE PARTIES - EXCLUDES SHOTS, ROCKS, NEATS & MARTINIS

PREMIUM BAR

SPECIALTY COCKTAILS, PREMIUM SPIRITS, SELECT BEERS, HOUSE RED, HOUSE WHITE, ROSÉ OF THE DAY, PROSECCO & SPARKLING ROSÉ, SOFT DRINKS, COFFEE & TEAS

2 HOUR PACKAGE - 45 PER PERSON

3 HOUR PACKAGE - 55 PER PERSON

4 HOUR PACKAGE - 65 PER PERSON

PREMIUM SPIRITS

KETEL ONE VODKA, BOMBAY SAPPHIRE GIN, EL JIMADOR TEQUILA,
BULLEIT BOURBON, DEWARS WHITE LABEL SCOTCH,
PLANTATION 3 STAR RUM

SPECIALTY COCKTAILS



HAMPTON FROSÉ
titos handmade vodka,
proverbs rosé, peach



HAMPTON BOURBON MULE
evan williams bourbon,
owens ginger beer, mint

UPGRADE YOUR PACKAGE WITH A CLASSIC OLD FASHIONED
5 PER PERSON



FOOD & BEVERAGE MINIMUM

All private events are subject to a food and beverage minimum, which will be noted in the contract. If the minimum is not met, the remaining balance will be charged as a "Room Rental" fee. All minimums exclude tax, gratuity, and service charges.

MENU SELECTIONS

Menu selections are due 10 days prior to the event date - selections are not required upon signing the private event agreement.

TAX RATE

There is a 9.25% tax on all food and beverage plus an additional 15% liquor-by-the-drink tax applied to any wine or liquor purchased. Tax-exempt organizations must provide a 501c3 prior to booking - exemption will be reflected on the final banquet event order.

PARKING

The 222 Parking garage is located right beside The Hampton Social. You can enter this garage from either 1st Ave South or 2nd Ave South. Discounted stickers are offered to all guests dining at The Hampton Social. These discounted stickers will reduce the amount you pay when leaving the parking garage. For guests that stay under two and a half hours, the costs reduce to \$6, anything over two and a half hours will be reduced to \$10. See the Host on either the 1st or 2nd floor for discounted stickers.

COAT CHECK

The Hampton Social offer's complimentary coat check seasonally. If an event host would like to staff coat check exclusively for their event and guarantee an attendant in the space, this can be coordinated through the Event Sales Manager. There is a \$100 fee per coat check attendant.

OUTSIDE FOOD & DESSERT FEE

There is an outside dessert fee of \$2.50 per person. If you plan to bring your own dessert, please provide the Event Sales Manager with instructions on storage and when you would like it to be presented. All outside food is subject to a fee, please contact your Event Sales Manager for further details.

CORKAGE FEE

There is a \$25 corkage fee per 750ml bottle opened and \$50 per magnum or 1.5L bottle opened. Any outside wine brought into the venue cannot include any wine that is offered on the current wine list. Outside spirits and beer are not permitted.

DECORATIONS

Event guests are welcome to bring outside decor for their event. All decor items must be discussed with the Event Sales Manager prior to the event but free-flowing items such as confetti, poppers, and sprinkles are not allowed.

EVENT SET-UP TIME

The event space will be ready 30 minutes prior to your event start time. If more than 30 minutes is needed, please inform your Event Sales Manager.

DIETARY RESTRICTIONS

Our culinary team is happy to accommodate any serious dietary restrictions members of your party may have. Please be sure to make us aware of all restrictions when submitting your menu.

DEPOSIT

All events over \$4,000 require a 50% deposit. A CC authorization form is required regardless of the minimum. All events are subject to cancellation charges outlined in the contract.

GUARANTEE OF GUESTS

All drink or plated meal packages will be charged per *guaranteed guest count. If attendance is greater than the guest count, the overage will be charged at the time of the event.

SERVICE CHARGES

There is a 22% service charge (18% gratuity + 4% administrative fee) added to the final subtotal of all private events. The 22% is not applied to any additional service charges.

LIVE MUSIC

Please see The Hampton Social's website for the daily music schedule. Personal entertainment is allowed for full venue buyouts only.

BEVERAGE PACKAGES

Spirits included in beverage packages are for mixed drinks only. This is defined by the combination of 1.5oz of spirit and one non-alcoholic mixer. Shot, rocks, neat and martini pours are not included in beverage packages.

*A final guarantee of guests is required 72 hours prior to your event.